

DINNERLY



Chinese Pepper Beef with Crispy Noodles



20-30 minutes



2 Servings

A retro classic, this Chinese dish coats quickly-seared beef in a rich pepper sauce. It's so tasty that it's never gone out of fashion.

WHAT WE SEND

- 60ml oyster sauce ^{1,2,4}
- 1g ground white pepper
- 1 packet vermicelli noodles
- 2 carrots
- beef stir-fry
- 1 capsicum

WHAT YOU NEED

- garlic clove
- soy sauce ⁶
- vegetable oil

TOOLS

- medium frypan
- paper towel

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

To check if the oil is hot enough to fry, test with a few strands of noodles.

ALLERGENS

Gluten (1), Shellfish (2), Fish (4), Soy (6).
May contain traces of other allergens.

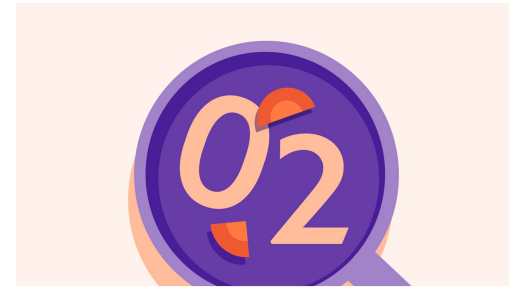
NUTRITION PER SERVING

Energy 715kcal, Fat 32.2g, Carbs 54.3g,
Protein 47.7g



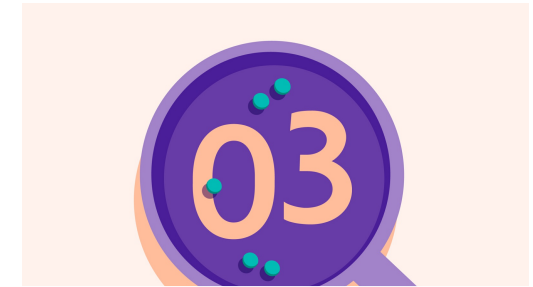
1. Prep ingredients

Thinly slice **2 garlic cloves**. Peel the **carrots**, halve lengthwise and thinly slice on an angle. Thinly slice the **capsicum**, discarding the seeds and membrane. Separate the noodle bundles and cut into shorter lengths with scissors.



2. Fry noodles

Heat **60ml (¼ cup) vegetable oil** in a medium frypan over medium-high heat (see cooking tip). Carefully drop a small handful of noodles into the hot oil; they will instantly expand and puff up. Turn noodles over to cook the other side if needed. Remove from the pan and drain on paper towel. Repeat with remaining noodles.



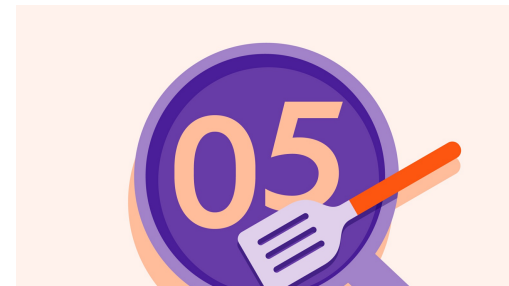
3. Cook veggies

Remove all but **1 tbs vegetable oil** from the pan and reduce the heat to medium. Cook the **capsicum** and **carrot**, stirring, for 2 mins until slightly softened. Remove from pan.



4. Stir-fry beef

Add the **garlic** and **white pepper** and cook for 30 secs or until fragrant. Increase the heat to high, add the **beef** and stir-fry for 1-2 mins until browned. Add the **carrot mixture, oyster sauce** and **2 tsp soy sauce** and stir-fry for 1 min or until warmed through.



5. Serve up

Divide the **crispy noodles** among plates, breaking slightly if necessary. Top with the **Chinese pepper beef and vegetables**. Season with freshly **ground black pepper**, if desired, to serve.



6. Get ready to serve

Instead of frying the noodles, simply cook in boiling water according to the packet instructions and drain.